

APPETIZERS

Sautéed Button Mushrooms

with Sherry-Garlic Butter Sauce

\$9

Potato Skins

with Cheese, Bacon, Tomato, Green Onion, Sour Cream & Salsa

\$10

Gourmet Potato Skins

with Cheese, Sun-dried Tomatoes and Fresh Garlic

\$12

Artichoke Hearts

in a Sherry Cream Sauce

\$12

Baked Brie Wellington

Brie stuffed with Sun-dried Tomatoes & Basil wrapped in Puff Pastry, served with crackers

\$14

Sante Fe Shrimp Cocktail

served in Fried Corn Tortilla with Cilantro-Avocado Cocktail Sauce

\$13

Homemade Breaded Coconut Shrimp

with Pineapple-Cocktail Sauce

\$13

Pan Seared Crab Cakes

with a Garlic Roasted Red Bell Pepper Aioli

\$13

Calamari Tubes & Tentacles

with Marinara, Mozzarella and Parmesan

\$12

SALADS

Sierra Salad

Fresh Baby Lettuces with Caramelized Walnuts, Pears, Feta Cheese, Sun-Dried Tomatoes and Artichoke Hearts (Shrimp or Chicken add \$4.00)

\$14

Caesar Salad

Chopped Romaine Lettuce, Parmesan Cheese, Homemade Croutons and Caesar Dressing (Shrimp or Chicken add \$4.00)

\$9

Small Side Salad - \$5

House Salad

Fresh Baby Lettuces with Cherry Tomatoes and Cucumbers

\$7

Our Homemade Dressings

Creamy Balsamic House Dressing, Ranch, Italian, Blue Cheese, 1000 Island, Raspberry Vinaigrette and Caesar

FRESHLY MADE SOUP OF THE DAY

Cup \$6

Bowl \$9

Note: An 18% gratuity will be added to the check for parties of 6 or more.

Also no individual tickets on parties of 6 or more

STEAKS

*With Sourdough Bread & Whipped Herb Butter, Soup or Salad, Green Beans or Seasonal Veggies,
Choice of: Garlic Mashed Potatoes, Rice Pilaf, Baked Potato (add \$2.00 for Twice Baked)*

Sky Ranch Rib-Eye

12 oz. steak, Charbroiled with our own Original Dry Rub

\$27

Seared Flat Iron Steak

Served over fresh Demi Glaze and Topped with a Blackberry-Balsamic Reduction

\$23

New York Steak

with Caramelized Onions and Garlic with Vermouth

\$28

Tournedos of Beef

Two 4 oz. Bacon-wrapped Filet Mignon with Sautéed Mushrooms and Béarnaise

\$33

Frenched Thick Cut Pork Chop

Charbroiled and Served with a Berry Demi Glaze and Pear Chutney

\$22

Menage a Trois

Mixed Grill - Top Sirloin with Demi Glaze, Garlic Chicken and Cajun Shrimp

\$28

PRIME RIB

SERVED ON FRIDAY & SATURDAY

'TIL WE RUN OUT!

*There's no doubt ... Our Prime Rib is the best about
Please don't pout & please don't shout .. But when we're out - we're out!*

The "Cowpoke" Cut

- 10 oz.

\$23

The "Rancher's" Cut

- 14 oz.

\$26

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Split Plate Charge: \$6.00

CHICKEN, SEAFOOD & PASTA

*With Sourdough Bread & Whipped Herb Butter, Soup or Salad, Green Beans or Seasonal Veggies,
Choice of: Garlic Mashed Potatoes, Rice Pilaf, Baked Potato (add \$2.00 for Twice Baked)*

Chicken Marsala

Sautéed with Sun-Dried Tomatoes, Spinach & Marsala Wine served over Angel Hair Pasta
\$23

Chicken Piccata

Sautéed with Capers, Mushrooms and White Wine served over Angel Hair Pasta
\$23

Sherry Artichoke Chicken

Sautéed Chicken Breast with Artichoke Hearts, Mushrooms and Bacon in a Sherry Cream Sauce
\$23

Charbroiled Salmon Filet

Served with "Chef's" Sauce of the Day
\$26

Shrimp Alfredo

With Capers, Mushrooms and Green Onions, served over Angel Hair Pasta
\$25

Pine-Nut Crusted Halibut

Baked and served over Basil Beurre Blanc
\$29

Pan Seared Calamari

with Cilantro Pesto and Roasted Tomatoes
\$21

Seafood Pasta

Scallops, Shrimp, Portabella Mushrooms, Sun-dried Tomatoes in Basil, Parmesan Cream Sauce over Angel Hair Pasta
\$25

Seafood Menage a Trois

Pine Nut-Parmesan Crusted Halibut, Charbroiled Salmon with Chef's Sauce, and Lemon-Pepper Charbroiled Shrimp
\$28

Vegetarian Primavera Pasta

Two Style Choices (add Chicken or Shrimp to either choice for \$4.00)
POMODORA STYLE - Tomatoes, White Wine, Garlic, Basil and Butter with Assorted Vegetables
ALFREDO STYLE - Creamy Parmesan, White Wine, Garlic and Green Onions with Assorted Vegetables
\$19

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Split Plate Charge: \$6.00

BURGERS

*Comes with French Fries or Salad - (Substitute Onion Rings for \$2.00)
Add Avocado OR Cheese OR Bacon to your burger (\$2 each)*

Sky Ranch Burger

Fresh, Hand Pounded & Made "Your" Way

\$12

Chicken Breast Ranch Burger

\$12

Vegetarian Burger

\$10

CHILDREN'S MENU

For Kids **Chicken Strips**

with French Fries, Ranch Dressing and Green Beans

\$9

For Kids **Sky Ranch Burger**

with French Fries

\$8

For Kids **Spaghetti**

with Marinara Sauce and Green Beans

\$7

For Kids **Mozzarella Sticks and French Fries**

\$9

BEVERAGES

Milk, Sodas, Iced Tea, Coffee, Tea or Hot Chocolate

\$2.50

Nightly "Wet Your Whistle" Drink Specials

Please ask your Server about our Alcoholic Beverage choices

**OUR SERVERS WILL HAPPILY PRESENT OUR
DESSERT TRAY AT THE END OF YOUR MEAL**

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